
SOL
at
Marina

v = Vegetarian | vg = Vegan | gf = Gluten Free | df = Dairy Free
(a) = Australian | (i) = Imported | (m) = Mixed Origin

We endeavour to accommodate dietary requirements and allergies, however we cannot guarantee against traces of allergens.

Please note: A 15% service charge applies on Public Holidays.

GROUP SET MENU

Our group set menu is required for bookings of 8 or more guests, at 78 per person, it is designed to bring everyone together over a shared dining experience.

Marinated olives

Bread and spreads, seaweed butter, smoked salt (v, gfo)

Smoked fish dip, crackers (gfo) (a)

Prawn cocktail, Marie Rose and butter lettuce (gf,df) (a)

Tomatoes, stracciatella, braised shallots, basil (v,gf)

Chicken, wild mushrooms, chicken jus, seven spice togarashi (gf)

Fries, vinegar salt, dill aioli (v,gf,df)

Summer leaf salad, chicory, walnut dressing (gf,df)

STARTERS

Fresh oysters, pink peppercorn mignonette (gf,df) (a)	***6.5ea***
Chef oysters of the day (a)	***6.5ea***
Bread and spreads, seaweed butter, smoked salt (v, gfo)	***12***
Mussels escabeche, grilled bread (gfo, df) (a)	***16***
Smoked fish dip, pane carasau (gfo) (a)	***15***
Marinated olives (v, gf, df)	***9***

COLD STARTERS

Prawn cocktail, Marie Rose, butter lettuce (gf,df) (a)	***28***
Rainbow trout crudo, citrus creme fraiche, aguachilie (gf) (a)	***28***
Tuna crudo, lemon dressing, olives, capers, fresh oregano (gf,df) (a)	***28***
Scallop tartare, lemongrass coconut emulsion, pickled kohlrabi, chive oil (gf,df) (a)	***32***

ENTRÉES

White anchovies, fried breads, pears, goat curd (a)	***22***
Tomatoes, stracciatella, braised shallots, basil (v, gf)	***22***
Grilled prawns, beurre d'anchois, blistered tomatoes (gf) (a)	***42***
Mussels mariniere, sourdough (df) (a)	***26***
Flash fried calamari, toum, lemon (gf,df) (a)	***28***
Wagyu beef skewers, salsa macha, lime (gf,df)	***18ea***
Potato rosti, parmesan, dijon mayo, cress (v)	***19***

FROM THE LAND

Mb7+ Rump steak, 300gms, whisky jus, cafe de paris butter (gf)	***64***
Pork tomahawk, 500gms, hot jorim glaze, stewed leeks (gf)	***56***
Summer risotto, summer peas, parmesan, charred oil (v,gf)	***32***
Chicken, wild mushrooms, chicken jus, seven spice togarashi (gf)	***38***
	Half/whole
Half or whole lamb shoulder, eggplant chilli jam, preserved lemon, wholegrain jus (gf,df)	***48/92***

FROM THE SEA

Fish and chips, house made tartare, mushy peas (a)	***39***
Grilled whole fish, lemon caper butter, herbs (gf) (a)	***MP***
Pan-seared barramundi, sea herbs, salsa verde tatemada (gf,dfo) (a)	***39***
Grilled market fish, pepperonata, fresh basil/oregano (gf,df) (a)	***MP***
Spanner crab, strozzapreti pasta, tomato, garlic, basil (a)	***44***

COLD SEAFOOD PLATTER 160

Fresh oysters, pink peppercorn mignonette (gf,df) (a)

Chef oysters of the day (a)

Mooloolaba prawn cocktail, Marie Rose (gf,df) (a)

Marinated mussels (a)

Smoked fish dip, pane carasau (gfo) (s)

Scallop tartare (gf,df) (a)

Moreton Bay bugs (a)

SIDES

Fries, vinegar salt, dill aioli (v,gf,df)	***12***
Summer leaf salad, chicory, walnut dressing (gf,df)	***19***
Roasted carrots, ndjua cream pangratato (gfo)	***18***
Smashed cucumber salad, Goma Q sauce (gf,df)	***19***
Roasted bitter greens, goats curd, sherry dressing (v,gf)	***19***

LITTLE MARINERS

Chicken nuggets, chips, tomato sauce (df)	***16***
Grilled chicken, chips, tomato sauce (gf,df)	***16***
Battered or grilled fish, chips, tomato sauce (df)	***16***
Pomodoro vegetable pasta (df)	***16***

DESSERT

Rhubarb creme brulee, smoked cream Chantilly (gfo)	***16***
Smashed filo, honey custard, poached quince	***16***
Cheese selection, choice of two cheeses: Tasmanian brie, cheddar, fontina or bleu, served with crackers, quince, fresh berries and dried fruits	***17***